

Amendments to the Claims:

This listing of claims replaces any and all prior claim lists.

Listing of Claims:

Claim 1 (original). A dry composition comprising isomaltulose, at least one polyol and a carbohydrate (H) selected from the group consisting of fructose, sucrose, invert sugar, and mixtures thereof.

Claim 2 (original). A composition according to claim 1 characterized in that it is further comprising at least one intense sweetener.

Claim 3 (currently amended). A composition according to ~~claim 1 or 2~~ claim 1 characterized in that in said composition the weight ratio of isomaltulose to said carbohydrate (H) is from 20:80 to 70:30.

Claim 4 (currently amended). A composition according to ~~claim 1 or 2~~ claim 1 characterized in that in said composition the weight ratio of isomaltulose to said carbohydrate (H) is from 30:70 to 60:40.

Claim 5 (currently amended). A liquid blend comprising a liquid and a dry composition according to ~~anyone of claims 1 to 4~~ claim 1.

Claim 6 (original). A liquid blend according to claim 5 characterized in that said blend is further comprising a fructose syrup.

Claim 7 (currently amended). A solid or semisolid comestible characterized in that said comestible is comprising edible ingredients and at least 5% of dry substance of said comestible is a dry composition according to ~~anyone of claim 1 to 4~~ claim 1.

Claim 8 (currently amended): A liquid comestible characterized in that it is comprising:

- a) edible ingredients and a liquid blend according to ~~claim 5 or 6~~ claim 5 and optionally an edible liquid, or
- b) an edible liquid and a comestible according to claim 7.

Claim 9 (currently amended). A comestible according to ~~claim 7 or 8~~ claim 7 characterized in that said comestible is selected from the group consisting of tablets, bars, confectionery, beverages, beverage concentrates, gels, drink powders, diabetic food, baby food, infant food, dietetic food, slimming food, food for special dietary needs, and medical food.

Claim 10 (currently amended). A ~~beverage~~ comestible according to claim 9 characterized in that said comestible beverage is selected from the group consisting of hypotonic beverages, soft drinks, sports drinks, hypertonic beverages, energy drinks, and isotonic beverages.

Claim 11 (currently amended). A beverage according to claim 10 characterized in that it ~~is comprising~~ further comprises carbohydrates, proteins, peptides, amino acids,

antioxidants, fats, vitamins, trace elements, electrolytes, intense sweeteners, edible acids, flavors and/or mixtures thereof.

Claim 12 (original). A beverage according to claim 11 characterized in that said further carbohydrates are selected from the group consisting of monosaccharides, disaccharides, gelling starches, starch hydrolysates, dextrans, fibers, polyols and mixtures thereof.

Claim 13 (currently amended). A beverage according to ~~anyone of claims 10 to 12~~ claim 10 characterized in that at least 50% of the dry substance of said beverage is a dry composition according to ~~anyone of claims 1 to 4~~ claim 1.

Claim 14 (currently amended). A beverage according to ~~any one of claims 10 to 12~~ claim 10 characterized in that at least 80%, ~~preferably at least 90%, more preferably at least 95%~~ of the dry substance of said beverage is a dry composition ~~according to anyone of claims 1 to 4~~ of carbohydrates, proteins, peptides, amino acids, antioxidants, fats, vitamins, trace elements, electrolytes, intense sweeteners, edible acids, flavors and/or mixtures thereof.

Claim 15 (currently amended). A beverage according to ~~anyone of claims 10 to 14~~ claim 10 characterized in that said beverage is an isotonic beverage and that it is comprising isomaltulose, at least one polyol and a carbohydrate (H) selected from the group consisting of fructose, sucrose, invert sugar, and mixtures thereof and the weight ratio of isomaltulose to said carbohydrate (A) is from 20:80 to 70:30.

Claim 16 (currently amended). A method of preserving osmolality of a beverage, preferably an isotonic beverage by replacing 20 to 90%, ~~preferably 30 to 80% by weight~~ of sucrose with trehalose or isomaltulose.

Claim 17 (original). A method according to claim 16 characterized in that at least one intense sweetener is added.

Claim 18 (currently amended). A method according to ~~claim 16 or 17~~ claim 16 characterized in that a polyol or a mixture of polyols is added.

Claim 19 (currently amended). A method according to ~~anyone of claims 16 to 28~~ claim 16 characterized in that osmolality is preserved for at least one month at ambient temperature, preferably for at least 3 months.

Claim 20 (original). Use of

- a) isomaltulose,
- b) trehalose, or
- c) mixture of isomaltulose and trehalose,

for the manufacture for athletics food, dietetic food, food for special dietary needs, slimming food, diabetics food, baby food, infant food and food for elderly, and medical food for increasing fat oxidation.

Claim 21 (original). Use according to claim 20 characterised in that a), b) or c) is enriched with a sweet energy source selected from the group consisting of fructose, sucrose, invert sugar, polyol, intense sweetener, and mixtures thereof.

Claim 22 (original). Use of

- a) a mixture (A) of isomaltulose and sweet energy source selected from the group consisting of fructose, sucrose, invert sugar, polyol, intense sweetener, and mixtures thereof, or
- b) a mixture (B) of trehalose and sweet energy source selected from the group consisting of fructose, sucrose, invert sugar, polyol, intense sweetener, and mixture thereof,

for manufacture of athletics food, dietetic food, food for special dietary needs, slimming food, diabetics food, baby food, infant food and food for elderly, and medical food for sustained energy release.

Claim 23 (original). Use according to claim 22 characterized in that sustained energy release is provided by increased fat oxidation.

Claim 24 (original). Use of

- a) a mixture (A) of isomaltulose and sweet energy source selected from the group consisting of fructose, sucrose, invert sugar, polyol, intense sweetener, and mixtures thereof, or
- b) a mixture (B) of trehalose and sweet energy source selected from the group consisting of fructose, sucrose, invert sugar, polyol, intense sweetener, and mixture thereof,

to manufacture comestibles that modify perception of satiety or hunger.

Claim 25 (original). Use of

- a) a mixture (D) of isomaltulose and trehalose,
- b) isomaltulose, trehalose, at least one intense sweetener and/or carbohydrate (J) selected from the group consisting of fructose, sucrose, invert sugar, polyol, intense sweetener, and mixture thereof,

for manufacture of athletics food, dietetic food, food for special dietary needs, slimming food, diabetics food, baby food, infant food and food for elderly, and medical food for reduction of digestive discomfort.